

# GREAT BLUE HERON CATERING

*tasting menu*

## *PASSED APPETIZERS*

Caprese Skewer	Spiced Shrimp Cocktail
Cheese and Mushroom Pastry	Hawaiian Poke on Cucumber*
Raspberry and Brie	Thai Peanut Chicken Sate
Bruschetta Mushroom Cap	Southwest Chicken Wrap
Honey Goat Cheese Strawberry	Buffalo Chicken Empanada
Mini Crab Cake	Grilled Marinated Beef Skewer*
Bacon Wrapped Scallop	Cilantro Beef Empanada
Crispy Thai Shrimp	Bacon Wrapped Apricot Date

## *SALADS*

### Apple, Mixed Baby Greens

feta cheese, honey walnuts, dried cherries, apple cider vinaigrette

### Strawberry and Spinach

blue cheese, candied pecans, dried cranberries, poppyseed vinaigrette

## *MAIN ENTREES*

### Lemon Herb Chicken

roasted baby potatoes, crispy green beans, citrus pan sauce, fresh parsley

### Bruschetta Chicken

spinach, bruschetta and cheese filling, pesto Alfredo tortellini

### Caribbean Jerk Chicken

coconut rice, peppers and onions, fresh cilantro

### Miso Salmon

white miso and saki marinade, jasmine rice, baby boy choy, shiitake mushrooms, green onions

### Pan Seared Salmon

wild rice, crispy green beans, lemon butter sauce

### Bourbon BBQ Glazed Pork

Jim Beam BBQ glaze, smashed sweet potatoes, crispy green beans

### Flank Steak\*

sweet peppers, onions, roasted baby potatoes, chimichurri

### Filet of Beef\*

red skinned smashed potatoes, asparagus, demi-glace

\*THIS ITEM MAY BE SERVED UNDER COOKED. CONSUMING RAW OR UNDER COOKED SEAFOOD, SHELLFISH, POULTRY, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# *GREAT BLUE HERON CATERING*

## *PRICING INFORMATION*

### **BUFFET MENU** **\$68 PER GUEST**

#### **INCLUDES:**

2 stationary displays + 4 passed appetizers + 1 plated salad option + 2 entrees  
buffet menu comes with choice of 3 sides (pasta, vegetable, rice or potato)

### **PLATED MENU/FAMILY STYLE** **\$73 PER GUEST**

#### **INCLUDES:**

2 stationary displays + 4 passed appetizers + 1 plated salad option + choice of up to 3 entrees  
or dual plated meal  
plated menu comes with vegetable and choice of potato, rice or pasta

### **ADDITIONAL COSTS**

#### **PREMIUM STATIONARY DISPLAYS:**

sushi display, 3 pieces per guest - additional \$3 per guest  
poached shrimp and smoked salmon - additional \$2 per guest

#### **PASSED APPETIZERS:**

grilled lamb chop - additional \$1 per guest  
roasted chesapeake oysters - additional charge per guest

#### **MAIN ENTREES:**

whole tenderloin of beef (buffet option)  
filet of beef (plated option)  
jumbo lump crab cake  
\$3 upcharge per selection per guest

### **ADDITIONAL COSTS APPLIED TO FINAL GUEST COUNT**

**ALL ITEMS NOT LISTED ON TASTING MENU SUBJECT TO MARKET PRICE**

**ALL PRICING IS SUBJECT TO 6% TAX AND 16% ADMINISTRATIVE FEE**

### **PRICING SUBJECT TO CHANGE**

**STAFFING, STANDARD CHINA, GLASSWARE, FLATWARE, HIGH END DISPOSABLE WARE AND NECESSARY EQUIPMENT ARE INCLUDED WITH ALL GREAT BLUE HERON CATERING FULL SERVICE EVENTS**

**LINENS/NAPKINS ARE NOT INCLUDED AND CAN BE RENTED THROUGH GREAT BLUE HERON CATERING AND APPLIED TO FINAL CATERING INVOICE**

# *BEVERAGE PRICING WITH GREAT BLUE HERON CATERING*

## **BASIC BEVERAGE PACKAGE, \$9 PER GUEST**

coke - diet coke - sprite - ginger ale - tonic water - bottled water - sparkling water - orange juice -  
cranberry juice - grapefruit juice - lemon and lime wedges - bar ice

## **BEER AND WINE PACKAGE, \$22 PER ADULT GUEST**

### **BASIC BEVERAGE PACKAGE INCLUDED**

bottled beer selection of: Heineken - Miller Lite - Sam Adams - Corona - Yuengling

wine selection of: pinot grigio - chardonnay - pinot noir - cabernet sauvignon - merlot

includes champagne toast, table side wine single pour, 1 standard signature drink for cocktail  
hour only

\$2 per guest to extend signature drink through bar service

## **FULL BAR PACKAGE, \$27 PER ADULT GUEST**

### **BASIC BEVERAGE AND BEER AND WINE PACKAGES INCLUDED**

premium liquor selection of: Tito's Vodka - Tanqueray Gin - Bacardi Superior Rum - Captain Morgan  
Rum - Malibu Rum - Jack Daniels Whiskey - Jim Beam Bourbon - Johnny Walker Red Scotch - Jose  
Cuervo Gold Tequila - assorted mixers

includes champagne toast, table side wine single pour, and 2 standard signature drinks for bar  
service time

**ALL PRICING IS BASED ON UP TO 5 HOURS OF SERVICE**

**BAR PACKAGES INCLUDE 1 BAR SET UP AND 1 BARTENDER**

**LAST CALL IS DETERMINED BY EVENT SITE**

**ADDITIONAL HALF HOUR \$2 PER GUEST FOR BEER AND WINE PACKAGE**

**ADDITIONAL HALF HOUR \$3 PER GUEST FOR FULL BAR PACKAGE**

**\* MAXIMUM SERVICE TIME OF 6 HOURS**

## **COCKTAIL HOUR SATELLITE BAR, \$150**

includes 2 beers and 2 wines

## **ADDITIONAL BAR SET UP, \$350**

based on purchased bar package

**STANDARD GLASSWARE/HIGH END DISPOSABLE INCLUDED WITH  
GREAT BLUE HERON FULL SERVICE CATERED EVENTS**

**COFFEE AND TEA STATION INCLUDED - TABLESIDE SERVICE SUBJECT TO  
UPCHARGES**

**ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 16% ADMINISTRATIVE  
FEE**

**PRICING SUBJECT TO CHANGE**

any special requests are subject to upcharge

**THE SERVICE OF ALCOHOL SHALL BE DONE IN STRICT ACCORDANCE  
WITH THE ALCOHOLIC BEVERAGE CONTROL LAWS FOR THE  
COMMONWEALTH OF VIRGINIA**